

EMILIOMITI, LLC
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**D Prel. SEMI-AUTOMATIC LONG PASTA LINE (SPAGHETTI)
PRODUCTION 400 Kg/hour**

**Pricing in
Euros**

Hourly capacity can vary +/- 15% depending on type of pasta (raw material, shape, die, etc.)

PROCESS

The line is composed by a continuous automatic press (provided with vacuum device in the extruding hopper) extruding the spaghetti through a rectangular die on an automatic spreading machine to lay the spaghetti on aluminum sticks. The spreading machine is connected to a pre-drying tunnel where the drying phase begins. This stage of the production cycle is very important, since it affects the drying cycle and the quality of the final product.

After the pre-drying tunnel, the sticks will be placed by hand on trolleys, loading the drying rooms.

Press Model C301, provided with a linear head for rectangular dies, length 1015mm

Automatic four feeding to convey automatically the flour to the press metering system.

Linear dies to produce different long pasta shapes, built in brass OT58, with Teflon inserts, in order to extrude a good pasta quality

Automatic spreading machine, to spread spaghetti on aluminum sticks and cut them (ends are pneumatically recycled into a cyclone on top the press mixing hopper). The sticks from the spreading machine enter a pre-drying tunnel, to reduce the initial humidity, to prevent the spaghetti from stacking one another, to limit the drying time and improve the final product quality. When the sticks come out of the tunnel, they are placed by an operator on trolleys, then introduced into the drying rooms.

Dryers with trolleys and stick for spaghetti Ess800 Dryers each capacity 700/800 Kg, where the fresh product stays for about 14-18 hours (drying time varies based on pasta shape, flour, weather conditions etc.) before it becomes dry and ready to be packed.

The number of dryers is related to the daily working hours of the extruder: 8 working hours require 4 dryers, 24 working hours require 8 dryers.

Once the drying cycle is finished, the spaghetti are manually taken from the sticks and placed on the unthreading-cutting machine, which will cut the spaghetti to required length for packaging.

1 1	FLOUR SIEVE MOD. 600 To remove the impurities from the flour and to get a better oxygenation of the product: Technical data: <ul style="list-style-type: none">• Capacity of production 400/500 Kg/h• Round feeding throat of diam. mm.600• Stair and platform to feed the product• Height of feeding mm.1600• Consumption Kw.0.50• Overall mm.1860x1010x1660 weight kg.200• Main board conform CE norms	€ 4.431,00
	Packaging	€ 85,00
2 1	AUTOMATIC FLOUR FEEDING To the press upper mixing basin composed by a flour storage hopper in stainless steel and piping in Rilsan PA11 with flexible winding in stainless steel. Technical data : <ul style="list-style-type: none">• Storage hopper in stainless steel cap. 400 Lt• Stainless steel tray mounted on individuation feet• Upper protection net• Cover with 2 opening shutters, provided with air breather filter• Flexible conveyor, length 8 mt• Flat winding in stainless steel• Control motor• Double dust presenter gasket for motor protection• Discharge collector• Flour feeding bag provided with maximum, minimum level probe and an alarm directly connected to the press dosing Technical data: <ul style="list-style-type: none">• Absorbed power Kw 1.5• Safety devices and electric board basing on the machines instructions, electromagnetic compatibility and of low tension	€ 6.923
	Packaging	€ 164,00
3 1	CENTRIFUGAI, prefixing DEVICE MOD. "VOLUMIX" For dough automatic pre-mixing operated by PLC with digital programming and control of the required quantities <ul style="list-style-type: none">• Dosing injection of the water by electronic valve• Dosing structure in (PE) and a/steel mixing shaft easily dismountable for cleaning in all parts	Included

4 1 CONTINUOUS PRESS FOR ALIMENTARY PASTA € 98.000,00

MOD. C301

Equipped with vertical head and linear dies to extrude long pasta. Designed for 24h continuous production, built in painted steel with any part in touch with the product in stainless steel. The dough mixtures can be obtained with any type of white flour, whole meal and durum wheat flour with addition of eggs, water and flavored powders. Any type of long pasta can be produced with the proper dies.

Output 400 Kg/hour (Hourly capacity can vary +/- 15% depending on type of pasta (raw material, shape, die, etc.)

Construction data :

- Tubular profile frame mounted on legs with anti-chute aluminum floor and push-button panel in the upper part complete with stainless steel ladder
- Flour dosing complete with 3 electronic sensors.
- Flour and water dosing device by "VOLUMIX 1" pre-mixing device adjustable by the PLC with digital programmation and control of the quantities
- Vacuum pump on the lower basin
- Dismountable-orientable paddles with conical clutch, inserted by pressure into blind holes on the shaft
- Mixing basins built with an innovating self-cleaning system with internal weldings junctions to avoid the dough mix stoppage directly mounted on the frame
- Passage from the upper basin to the lower basin with Teflon screw
- Thrust bearing group mounted at the back of the main reducer without oil only with grease cap
- Extruding cylinder in special quality steel, cervical treated with gap and caps for the cooling system
- Polished endless screw in Aisi 304 stainless steel with 3 threads end side, high efficiency profile
- Extruding vertical head in stainless steel AISI 316 with internal choke for a better spreading of pasta on the die
- Fanning ring on the die
- Speed variator by invert for extruding endless screw by inverter
- Automatic die extraction by pneumatic piston fed by a compressor supplied with the press

Technical data:

- Installed power Kw.19
- Electric board and safety devices under the standards in force, electromagnetic compatibility and of low tension
- Weight 1.400 kg
- Overall dimensions 2070x070x height from 2.100 up to 3.100 mm

Packaging

€ 655,00

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8	1	ENDS RECOVERING SYSTEM With pipes to connect the turbine to the cyclone fixed to the mixing hopper preferring	€ 2.290,00
9	1	TUNNEL MOD. PL2 Suitable to pre-dry the long pasta Technical data : <ul style="list-style-type: none">• Total length 6000 mm.• External panels in white plastered sheet insulated by expanded polyurethane material and external finishing by seatings and window for ? Internal view• Devices to control temperature and humidity• Motion by motoreducer and chains draft by on/off sensors• Fanning by no sets of fans with air deviating devices in aluminum• Installed power +.35• a Dimensions 550x145x1851 cm	€ 65.100,00
		Packaging	€ 819,00
10	1	MAIN CONTROL BOARD OF THE LINE With PLC control system The line is run by the PLC system on the machine with visualization of the mistakes/anomalies messages and splints research. The set logic of function provides many checkings such as; <ul style="list-style-type: none">• Initial automatic temperature control , automatic temperature control during the operation , automatic pressure control, control of overloads due to external factors, this to avoid any wrong operation and prevent any machine stop Possibility of assistance on the electronic system by a modem-phone line to run the setting values directly from our factory with a guarantee of intervention within 24 hours (public holidays not included)	Included
11	4	STATIC DRYER MOD. ESS800 (with 8 Trolleys) For the drying of long pasta products built in laminated panels with internal insulation	€ 28.770,00 each



Construction data :

- Capacity 700-800 Kg.
- Modular structure with protected steel panels insulated with polyurethane, thickness 60mm for the best heating/humidity tight
- 8 trolleys, each one provided with n45 sticks for long pasta
- Fanning unit with 3 electric fans with double-direction timed flow, automatically operated by the electric board
- Heating system by hot water batteries (for each dryer) by two batteries each of 12.500 K/cal
- Electric board with PLC to manage automatically the drying process and its parameters (humidity, temperature, cycle etc.)

Standard accessories:

- 1 electric fan for humidity suction

Technical data:

- Installed power 4.4
- Electric board and safety devices under the standards in force, electromagnetic compatibility and of low tension
- Weight 2300 kg
- Overall dimensions 4150|850x3250h mm

Packaging (each)

€ 683,00

DRYING CYCLE

8 Hours extrusion: 4 dryers

24 hours extrusion: 8 dryers

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**UNTHREADING-CUTTING MACHINE
MOD. SF3**

€ 43.750,00

Suitable to unthread tie long pasta from the sticks

Technical data :

- Painted steel frame
- Saw cutting device with variable multi-cuts
- Transport of the cut product by belts
- Independent electric board
- Electric consumption 3 kw
- Dimensions 185x90x170/h cm

Packaging

€ 437,00

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INSTALLATION AND GUARANTEE

€ 3.500,00

By our specialized technicians for a period of 10 days, including 2 days travel. It will be necessary local labor to assemble the dryers, electrician and lumber to water/electricity connections.

- Charges for the technician 350,00 /day for 10 days
- Round trip air ticket at your charge
- Food and lodging expenses at your charge he supplier guarantees for two years from the date of

GUARANTEE

The supplier guarantees for two years from the date of installation the whole supply and/or any defective parts, if the cause is not due to negligence of the operators.

ADDITIONAL COSTS

The installation costs are based on standard conditions and may vary depending on local conditions.